

Claims

1. Method of thawing frozen, water-containing products, in particular protein-containing products, by introducing the frozen product into a horizontal mixer,  
5 heating the mixer and at the same time regulating the contents of the mixer intensively, with any floating frozen product being continually submerged in the liquefied phase and mixed with this.
2. Method according to Claim 1, characterized in that a disc mixer,  
10 ploughshare mixer or Becker mixer is used as horizontal mixer.
3. Method according to Claim 1 or 2, characterized in that mixing elements having internal heating are used.
- 15 4. Method according to Claim 1 or 2, characterized in that the horizontal mixer has wiping elements travelling around the wall.
5. Method according to any of Claims 1 to 4, characterized in that the frozen  
20 product is a protein-containing product from natural biological sources or from a biological process.
6. Method according to Claim 4, characterized in that the temperature of the mixture is maintained at less than 10°C above the melting point of the main component, preferably less than 5°C above the melting point of the main  
25 component, during the entire process.
7. Method according to any of Claims 1 to 4, characterized in that the horizontal mixer is operated continuously.